The Art of..

Bartending and Mixing Drinks

Popular Drinks *of* Today *and* How To Prepare Them

THE STANDARD AUTHORITY

COMPILED BY

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FOREWORD

My purpose in publishing this book is to make it easy for the bartenders of the present day. Bartending is a "he man's job," and he has many duties to perform. He is before the public and therefore must be an actor. His audience looks to him for entertainment, consolement, protection and so forth, for a bar is really a "poor man's club."

A customer is always right—allow the proprietor to settle all arguments. Respect the customer and the proprietor, as it is through them that your job is made possible. There are many "dont's" in bartending, and here are a few of them:

1. Don't smoke on duty.
2. Don't put your feet up on the work-board.
3. Don't lean with your elbows on the bar when talking to customers.
4. Don't comment about customers.
5. Don't drink while on duty.
6. Don't argue with customers.
7. Don't put towel for glasses over your shoulder.
8. Don't "loaf" around the place where you are employed when off duty.
9. Don't get familiar or personal with employer or customers.
10. Don't break bottles with a hammer.

If you open the bar, be on time. Check your change first, then get your ice and see that it is clean. Cut your fruit, which must be fresh each day. Arrange your cherries and fruit in their respective places. Take all your shakers, mixing glasses, spoons, etc., and clean them thoroughly EVERY MORNING. See that the porter

does his work as it should be done. Check your stock and make out your want list. Remove all glasses from the back bar and place a wet towel on bar. Fold it, touching each glass on bottom and side, and then wipe them with a dry towel—they will then shine as they should. Wipe your back bar thoroughly. Be sure your mirrors are clean. Replace your glasses and line them up with a yard stick. Wipe your front bar thoroughly with a damp bar towel, going in front of the bar to wipe the arm rail. Be neat and clean about your person—change coat and apron every day.

In waiting on customers be polite and always serve the ladies with napkins. See that there are matches and clean ash trays handy at all times. As soon as a customer empties a glass, remove it from the bar and rinse immediately. KEEP THE BAR DRY WITH A FRESH BAR MOP. When you find time to wipe the glasses that gather on the work-board, wipe them twice, which will remove all lint. When not busy stand with your back to the back bar, where you have control of the room.

Always use ice prongs when handling cube ice, and ice scoop for chopped ice—never use bare hands.

In closing a bar or cocktail lounge, be sure that all used glasses have been rinsed and removed from the bar and tables before closing, also wipe tables and bar thoroughly. Be careful that all doors and windows are locked and that there are no customers in the washrooms or booths. Never allow any friends or customers in the place of business after closing hours. You will find this convenient in arranging your day's receipts and in hiding your "bank roll." Good bartenders make good customers. Go to work five minutes ahead of time—your fellow bartenders will appreciate it.

MIXING HINTS

1. Use good ingredients.
2. Use correct glassware.
3. Glassware should be clean and dry.
4. Shake drinks vigorously and serve cold.
5. Ice should not be used the second time.
6. Superfine sugar makes a drink clearer.
7. Follow authentic recipes as given.
8. A jigger is a unit of measure, 1¼ ounces; a Pony, ¾ ounce.
9. A dash is equal to about 20 drops or one-quarter teaspoon.
10. Mixed drinks should not stand too long.

HERE'S HOW

THEY SAY IT IN THE U. S. A. AND OTHER COUNTRIES

U. S. A.	Here's How
Bohemian	Nazdar
Chinese	Kong Chien
English	Cheerio
French	A Votre Sante
German	Prosit
Greek	Is Yian
Hebrew	Lachaim
Hungarian	Egeszsegere
Irish	Slainte
Italian	A La Salute
Japanese	Banzai
Norwegian	Skaal
Polish	Na Zdrowie
Russian	Na Zdorovie
Scotch	Hoot Mon
Spanish	Salud
Swedish	Skal
Zulu	Oogy Wawa

COCKTAILS

Cocktails have made bartenders and bars famous. Be careful and neat when making them. Make them to please the customers. All cocktails that are made with chopped ice should be SHAKEN BY HAND. Always strain shaken drinks from the SHAKER.

Cocktails made with cube-ice should be strained with mixing spoon (meaning to hold your ice in the glass with the spoon). Always have the cocktail glass cold, and have your cocktail glass in front of customer when serving. Mix your cocktails where the customer can see you. He likes to see the liqueurs you are using.

Serve a side of ice water with all cocktails.

ABSINTHE

Absinthe.....1 jigger
Orgeat.....1 dash
Orange Bitters....2 drops

Pour ingredients over shaved ice, shake thoroughly and strain into chilled cocktail glass. Twist lemon peel over and serve with ice water chaser.

ABSINTHE, AMERICAINE

Absinthe.....1 jigger
Gum Syrup.....2 dashes
Water.....1 pony

Shake with ice until well frosted and serve in chilled cocktail glass, with ice water chaser.

ABSINTHE, FRENCH OR DRIP

Absinthe.....1 jigger Anisette .....⅓ jigger

Provide chilled cocktail glass, half filled with shaved ice. Place cube sugar on top and drip, drop by drop, upon it. Twist lemon peel over top, and serve with cut straws.

ADAM AND EVE

Forbidden Fruit.....⅓ Brandy .....⅓
Gin .....⅓

Shake well. Strain into chilled cocktail glass.

AFTER DINNER

Apricot liquer..½ jigger Lime .....juice of one
Curacao.....½ jigger Grenadine.....1 spoon

Shake well. Strain into chilled cocktail glass.

ALEXANDER

Gin .....⅓ Cream.....1 jigger
Creme de Cocoa.....⅓ Nutmeg.....to taste

Shake well with ice. Strain into chilled cocktail glass, grate nutmeg over and serve.

ANISETTE

Anisette .....⅓ jigger It. Vermouth....⅓ jigger
Brandy.....⅓ jigger

Shake well with ice, strain into chilled and frosted cocktail glass, twist orange peel over and serve.

APPLEJACK

Applejack.....¾ jigger
Grenadine.....1 spoon
Lime.....juice of ½

Shake well with ice, strain into chilled cocktail glass and serve.

APRICOT

Apricot Brandy..1 jigger
Grenadine.....1 spoon
Peychaud's.....2 drops
Lemon .....½ spoon

Shake well with ice, strain into chilled cocktail glass and serve.

AVIATION

Dubonnet.....½ jigger
Sherry.....½ jigger

Stir well with ice, strain into chilled cocktail glass, twist orange peel over and serve.

BACARDI

Bacardi.....⅔ jigger
Lime.....1 spoon
Grenadine syrup..1 spoon

Shake well with ice, strain into chilled cocktail glass and serve.

BACARDI No. 2

Bacardi.....¾ jigger
Raspberry syrup 1 spoon
Egg .....white
Lime.....1 spoon

Shake well wtih ice, strain into chilled cocktail glass and serve.

BACARDI, DRY

Bacardi.....½ jigger Fr. Vermouth..½ jigger

Stir well with ice, strain into chilled cocktail glass and serve.

BACARDI, DUBONNET

Bacardi.....⅓ jigger Grenadine.....1 spoon
Dubonnet.....⅓ jigger Lime juice.....1 spoon

Shake well with ice, strain into chilled cocktail glass and serve.

BLACKTHORN

Sloe Gin.....⅓ jigger It. Vermouth....⅓ jigger
Fr. Vermouth ..⅓ jigger Peychaud Bitters..1 dash

Stir well with ice, strain into chilled cocktail glass, twist lemon peel over and serve.

BLUE MOON

Cr. de Violette..½ jigger Dry Gin.....¼ jigger
Fr. Vermouth....¼ jigger

Ice, stir and strain into cocktail glass. Add oil of lemon rind.

BRANDY

Brandy.....1 jigger Gum syrup.....2 dashes
Angostura.....2 drops

Stir well with ice, strain into chilled cocktail glass, twist lemon peel over and serve with ice water chaser.

BRONX

Gin .....⅓ jigger
Fr. Vermouth..⅓ jigger
It. Vermouth....⅓ jigger
Orange juice.....1 spoon

Shake well with ice, strain into chilled cocktail glass, add pickled filbert and serve.

CAPTON'S

Rye Whiskey.....1 jigger
Peychaud .....2 drops
Absinthe.....1 dash
Sugar.....1 lump
Champagne.....to fill

Muddle one lump of sugar in old fashioned glass with seltzer. Add 2 drops Peychaud Bitters, 1 dash Absinthe! add Whisky, cube of ice. Stir well, float Champagne, serve with spoon.

CABOOSE

Brandy.....⅔ jigger
Lime .....juice of ½
Syrup.....2 dashes
Champagne .....float

Stir well with ice. Strain into chilled cocktail glass. Add Green Cherry. Float Champagne.

CASSIS

Cr. de Cassis....⅔ jigger
Fr. Vermouth..⅓ jigger
Peychaud's.....2 drops

Stir well with ice, strain into chilled cocktail glass. Add Maraschino cherry and serve.

CHAMPAGNE

Champagne.....to fill
Sugar.....1 cube
Peychaud's.....3 drops

Place sugar in chilled champagne glass and saturate with Peychaud. Pour chilled champagne over and serve without stirring.

CHERRY BRANDY

Cherry Brandy..¾ jigger
Fr. Vermouth..¼ jigger
Orange Bitters.....1 drop

Stir well with cube ice, strain into chilled cocktail glass. Add Meraschino cherry and serve.

CHERRY BLOSSOM

Gin.....¼ jigger
Cherry Wine....¾ jigger
Raspberry.....2 dashes
Orange Juice....2 dashes
Egg.....½ of white
Nutmeg.....to taste

Shake well with ice, strain into chilled cocktail glass. Grate nutmeg over and serve.

CLOVER CLUB

Gin.....1 jigger
Grenadine.....1 spoon
Lime.....juice of ½
Egg.....½ of white
Nutmeg.....to taste

Shake well with ice, strain into chilled cocktail glass. Grate nutmeg over. (To serve fancy: Use hollow stem champagne glass; fill stem with green Creme de Menthe.)

CLOVER CLUB No. 2

Gin.....½ jigger
Grenadine.....1 spoon
Cream.....1 spoon
Lime.....1 spoon
Egg.....½ of white
Nutmeg.....to taste

Shake well with ice, strain into large chilled cocktail glass. Grate nutmeg over and serve. (To serve fancy: Use hollow stem champagne glass; fill stem with Green Creme de Menthe.)

CLUB

Brandy.....¾ jigger
Meraschino.....1 dash
Orange Bitters....2 drops
Pineapple syrup 2 dashes

Shake well with chopped ice, strain into chilled cocktail glass. Add dash of champagne, twist lemon peel over and serve.

COFFEE

Port Wine.....2 jiggers
Egg.....whole
Cointreau.....⅓ jigger
Nutmeg.....to taste

Shake well with ice, strain into frosted large cocktail glass and serve.

COFFEE No. 2

Brandy.....2 jiggers
Port wine.....⅓ jigger
Egg.....whole
Sugar.....½ spoon
Nutmeg.....to taste

Shake well with ice, strain into chilled large cocktail glass. Twist lemon peel over and serve.

CORRIGAN COCKTAIL

Irish Whiskey....1 jigger
Contreau .....¼ jigger
Lime.....juice of ½
Gr. Cr. de Menthe..1 dash

Shake well. Serve in chilled large cocktail glass with green cherry.

COINTREAU

Cointreau.....⅓ jigger
Bacardi.....⅓ jigger
Gin .....⅓ jigger

Shake well with ice, strain into chilled cocktail glass and serve.

CUBAN

Bacardi.....1 jigger
Lime Juice.....⅓ jigger

Shake well with ice, strain into chilled cocktail glass and serve.

DAIQUIRI

Rum .....1 jigger
Lime.....juice of ½
Sugar.....1 spoon

Shake well. Stir into cocktail glass and you can pour over a filled glass with fine ice.

DEEP SEA

Gin .....½ jigger
Fr. Vermouth..½ jigger
Orange Bitters....2 drops
Absinthe.....3 drops

Shake well with ice, strain into chilled large cocktail glass. Twist lemon peel over, add olive or pimola and serve.

DUBONNET

Dubonnet.....½ jigger
Gin .....½ jigger
Maraschino .....1 dash

Stir well in bar glass with cube ice. Serve in chilled large cocktail glass.

DUBONNET FLIP

Dubonnet.....⅔ jigger
Egg .....whole
Sugar .....1 spoon
Nutmeg.....to taste

Shake well with ice, strain into chilled large cocktail glass. Grate nutmeg over and serve.

FR. VERMOUTH

Fr. Vermouth....1 jigger
Orange Bitters.....1 dash

Stir well in bar glass with cube ice. Strain into chilled cocktail glass. Add olive or pickled hazelnut with lemon peel over and serve.

FORBIDDEN FRUIT

Forbidden Fruit.....⅓ jigger
Dry Vermouth..⅓ jigger
Gin .....⅓ jigger

Stir well. Pour into large iced cocktail glass. Serve with pieces of pineapple.

FRISCO

Whisky.....¾ jigger
Benedictine .....¼ jigger

Stir well in bar glass with cube ice. Twist lemon peel over top and serve with ice water chaser.

GIBSON, DRY

Gin .....⅔ jigger Fr. Vermouth..⅓ jigger

Shake in bar glass with chopped ice. Strain into chilled cocktail glass; add pickled onion and serve.

GIBSON, MEDIUM

Gin .....½ jigger Fr. Vermouth..¼ jigger
It. Vermouth....¼ jigger

Shake well with chopped ice. Strain into chilled cocktail glass. Twist lemon peel over; add pickled onion and serve.

GIN

Gin.....1 jigger Orange Bitters.....1 dash

Stir well in bar glass with cube ice, twist lemon peel over and serve.

HARMONY

Gin .....½ jigger Cuban Rum.....¼ jigger
Forbidden fruit ¼jigger Grenadine.....1 dash
Lime Juice.....1 dash

Shake well with chopped ice, strain into large chilled cocktail glass and serve.

HARVARD

Gin .....¾ jigger Grenadine.....1 spoon
Curacao .....1 dash

Shake well with chopped ice. Strain into chilled cocktail glass and serve.

HAWAII

Gin .....1 jigger
Pineapple.....½ jigger
Egg.....½ of white

Shake well with chopped ice. Strain into a large chilled cocktail glass and serve.

HONOLULU

Gin .....⅔ jigger
Pineapple juice ¼ jigger
Grenadine.....2 dashes
Orange juice.....2 dashes
Egg .....whole

Shake well with chopped ice. Strain into a large chilled cocktail glass and serve.

JACK ROSE

Applejack.....1 jigger
Grenadine.....⅓ jigger
Lime.....juice of 1

Shake well with ice, strain into large chilled cocktail glass and serve.

JAPANESE

Brandy.....1 jigger
Orgeat.....1 spoon
Orange Bitters....2 drops

Stir well with cube ice, strain into chilled cocktail glass. Twist lemon peel over and serve with an ice water chaser.

LONE TREE

Gin .....⅓ jigger
It. Vermouth....⅔ jigger
Lime.....juice of ½

Shake well with ice. Strain into chilled cocktail glass and serve.

MANHATTAN

Whisky.....⅔ jigger
It. Vermouth....⅓ jigger
Peychaud's Bitters 3 drops
Gum Syrup.....1 dash

Stir will with ice, strain into chilled cocktail glass. Add maraschino cherry, and serve.

MANHATTAN No. 2

Whisky.....½ jigger
It. Vermouth....½ jigger
Curacao .....1 dash
Angostura.....2 drops

Stir well with ice, strain into chilled cocktail glass. Add maraschino cherry, and serve.

MANHATTAN, DRY

Whisky.....½ jigger
Fr. Vermouth....½ jigger
Orange Bitters....2 drops

Stir well with ice, strain into chilled cocktail glass. Add pimola or pickled hazelnut, twist lemon peel over and service.

MARTINI, DRY

Gin .....½ jigger
Fr. Vermouth ..½ jigger
Orange Bitters....2 drops

Stir well with ice, strain into chilled cocktail glass. Add stuffed olive, twist lemon peel over and serve.

MARTINI, SWEET

Gin .....½ jigger
Gum Syrup.....1 dash
It. Vermouth....½ jigger

Stir well with ice, strain into chilled cocktail glass. Twist lemon peel over and serve.

OLD FASHIONED

Whisky.....1 jigger
Peychaud's Bitters 2 drops
Sugar .....1 cube

Muddle one cube of sugar in old fashion glass with seltzer. Add 2 drops of Peychaud's Bitters, 1 jigger of Whisky, 1 cube of ice; seltzer to fill. Add lemon peel or fruit. Serve with a spoon.

OLD FASHIONED, BRANDY

Brandy.....1 jigger
It. Vermouth....¼ jigger
Peychaud's Bitters 2 drops
Sugar .....1 cube

Muddle one cube of sugar in old fashion glass with seltzer. Add 2 drops of Peychaud's Bitters, 1 jigger of Brandy, 1 cube of ice; seltzer to fill. Add lemon peel or fruit. Serve with a spoon.

OLD FASHIONED, GIN

Gin .....1 jigger
Peychaud's.....2 drops
Lemon.....5 drops
Sugar .....1 cube

Muddle one cube of sugar in old fashion glass with seltzer. Add 2 drops of Peychaud's Bitters, 1 jigger of Gin, 1 cube of ice; seltzer to fill. Add lemon peel or fruit. Serve with a spoon.

ORANGE BLOSSOM

Gin .....1 jigger
Orange juice....½ jigger
Raspberry Sy...2 dashes

Shake well with chipped ice, strain into large chilled cocktail glass, and serve.

ORGEAT

Gin .....½ jigger
Orgeat .....½ jigger
Orange Juice.....1 spoon

Shake well with chopped ice, strain into chilled cocktail glass and serve.

PERFECT

Gin .....½ jigger
Fr. Vermouth..¼ jigger
It. Vermouth....¼ jigger

Stir well in cube ice, strain into large chilled cocktail glass. Twist orange peel over and serve.

PINK GARTER

Gin .....1 jigger
Grenadine.....¼ jigger
Lime.....juice of ½
Orange juice.....1 spoon

Shake well with chopped ice, strain into large chilled cocktail glass, and serve.

PINK LADY

Gin .....1 jigger
Grenadine .....1 spoon
Lime.....juice of ½
Egg .....whole

Shake well with chopped ice. Strain into large chilled cocktail glass and serve.

PRESIDENTE

Bacardi.....⅓ jigger
Grenadine.....1 dash
It. Vermouth....⅓ jigger
Curacao.....⅓ jigger

Stir well with cube ice. Strain into chilled cocktail glass and serve.

RIO GRANDE

Tequila.....½ jigger
Lime.....juice of ½
Gallino.....½ jigger

Shake well with chopped ice. Strain into large cocktail glass. Serve with piece of pineapple.

RUM

Rum.....1 jigger
Angostura.....2 drops
Gum Syrup.....1 dash

Stir well with cube ice, strain into chilled cocktail glass, and serve.

SHERRY WINE

Sherry.....1½ jigger
Curacao.....2 dashes
Orange Bitters.....1 dash

Stir well with cube ice. Serve in large cocktail glass.

SIDE CAR

Brandy.....½ jigger
Cointreau.....½ jigger
Lime.....juice of 1

Shake well with chopped ice, strain into chilled cocktail glass, an dserve.

SNOW WHITE

Gin .....⅔ jigger
Anisette .....⅓ jigger
Cream.....¼ jigger

Shake well with chopped ice. Serve in large cocktail glass.

SKY RIDE

Sloe gin.....1 jigger
Sweet cream.....1 jigger
Lime.....juice of 1
Sugar .....1 spoon

Shake well with chopped ice. Serve in large chilled cocktail glass.

SLOE GIN

Sloe gin.....¾ jigger
It. Vermouth....¼ jigger
Angostura.....2 drops

Stir well with cube ice. Strain into chilled cocktail glass and serve.

SOUTH SEAS

Jamacia rum.....1 jigger
Lime.....juice of 1
Passion Fruit Juice.....¼ jigger

Shake well in chopped ice. Serve in cocktail glass with green cherry.

WARD 8

Rye whisky.....⅔ jigger
Orange juice....¼ jigger
Lemon.....juice of 1
Grenadine.....1 dash

Shake well. Strain in large cocktail glass and serve.

WEST INDIES

Rum "light".....1 jigger
Maraschino .....1 dash
Lime.....juice of ½
Papaya juice.....1 spoon

Shake well. Serve in large cocktail glass with piece of pineapple.

WHISKY

Whisky.....1 jigger
Orange Bitters....2 drops
Syrup.....2 dashes

Stir well in bar glass with cube ice. Strain into cocktail glass; add twist of lemon peel, and serve.

WHITE LADY

Gin .....½ jigger
Cointreau.....½ jigger
Lime.....juice of 1

Shake well in bar glass with chopped ice. Serve in large chilled cocktail glass.

ZAZARACK

Whisky.....1 jigger
Peychaud's.....1 dash
Absinthe.....1 dash
Sugar .....1 cube

Muddle sugar with seltzer, using old fashioned glass. Add bitters and absinthe. Muddle well. Add cube ice, whisky and stir well. Serve with twisted lemon peel.

FIZZES AND COLLINS

Fizzes are the favorite beverage of many enthusiasts. Plain, they contain neither egg nor cream. With the white of egg added, they become "Silver," with the yolk "Golden," with both "Royal."

Pleasing and surprising variations of the many recipes given herein may be obtained by application of the above. Other equally pleasing and different beverages result by adding to a given recipe a dash of cordial or syrup, such as Benedictine, Cointreau, Absinthe, Curacao, etc.

Plain Fizzes are recommended by many as "eye openers for the morning after the night before."

BRANDY FIZZ

Brandy	1 jigger	Rum	1 dash
Lemon	1 jigger	Sugar	1 spoon
		Seltzer	to fill

Shake well with chopped ice, strain into goblet, fill with seltzer and serve immediately.

CREAM FIZZ

Gin	1 jigger	Cream	2 spoons
Lemon	1 jigger	Sugar	1 spoon
		Seltzer	to fill

Shake well with chopped ice, strain into goblet, fill with seltzer, and serve immediately.

(N. B.—Brandy, Bacardi, Rum, Whisky, etc., may be substituted for Gin in this recipe.)

CYPRESS COLLINS

Gin .....1 jigger
Sugar .....1 spoon
Lemon .....½ jigger
Lime .....½
Coco Cola.....to fill

Use 10 ounce glass. First lemon 2 cubes of ice, gin, lime, sugar and coco cola. Stir with spoon and serve with straws.

GIN FIZZ

Gin .....1 jigger
Sugar .....1 spoon
Lemon .....1 jigger

Shake well with chopped ice, strain into goblet, fill with seltzer and serve immediately.
(Note—Try this with 2 dashes of Cointreau added.)

GOLDEN FIZZ

Gin .....1 jigger
Sugar .....1 spoon
Lemon .....1 jigger
Egg.....yolk only

Shake well with chopped ice, strain into goblet, fill with cold seltzer and serve immediately.

JOHN COLLINS, No. 1

Whisky.....1 jigger
Sugar .....1 spoon
Lemon .....1 jigger
Lime .....½

Use 10 ounce glass. First lemon, 2 cubes of ice, whisky, lime, sugar and seltzer. Stir with spoon and serve with straws.

JOHN COLLINS, No. 2

Holland Gin.....1 jigger
Sugar .....1 spoon
Lemon .....1 jigger
Lime .....½

Use 10 ounce glass. First lemon, 2 cubes of ice, Holland gin, lime, sugar and seltzer. Stir with spoon and serve with straws.

MORNING GLORY

Whisky.....1 jigger
Egg.....white only
Sugar .....1 spoon
Absinthe .....2 dashes
Lemon .....1 jigger

Shake well with chopped ice, strain into goblet, fill with seltzer and serve immediately.

NEW ORLEANS

Gin .....1 jigger
Sugar .....1 spoon
Cream.....1 jigger
Lemon .....1 jigger
Orange flower water.....2 dashes

Shake well with chopped ice, strain into goblet, fill with seltzer and serve immediately.

RAMOS FIZZ

Gin .....1 jigger
Orange water....2 dashes
Lemon .....1 jigger
Vanilla .....1 dash
Egg.....½ of white
Sugar .....1 spoon

Shake well with chopped ice, strain into goblet, fill with seltzer and serve immediately.

ROYAL FIZZ

Gin	1 jigger	Lemon	1 jigger
Sugar	1 spoon	Egg	1 whole

Shake well with chopped ice, strain into goblet, fill with seltzer and serve immediately.

SILVER FIZZ

Gin	1 jigger	Lemon	1 jigger
Sugar	1 spoon	Egg	white only

Shake well with chopped ice, strain into goblet, fill with seltzer and serve immediately.

SKY RIDE FIZZ

Sloe gin	1 jigger	Lemon	1 jigger
Sugar	1 spoon	Cream	1 jigger

Shake well with chopped ice, strain into goblet, fill with seltzer and serve immediately.

TOM COLLINS

Gin	1 jigger	Lime	½
Sugar	1 spoon	Lemon	1 jigger

Use 10 ounce glass. First lemon, 2 cubes of ice, gin, lime, sugar and seltzer. Stir with spoon and serve with straws.

SLOE GIN FIZZ

Sloe gin.....1 jigger
Sugar.....1 spoon
Lemon.....1 jigger

Shake well with chopped ice, strain into goblet, fill with seltzer and serve immediately.

WHISKY FIZZ

Whisky.....1 jigger
Lemon.....1 jigger
Brandy.....1 dash
Sugar.....1 spoon

Shake well with chopped ice, strain into goblet, fill with seltzer and serve immediately.

WALDORF FIZZ

Gin.....1 jigger
Orgat.....2 dashes
Egg.....white only
Vanilla.....2 drops
Lemon.....1 jigger
Sugar.....1 spoon

Shake well with chopped ice, strain into goblet, fill with seltzer and serve immediately.

WALDORF BATTER

FOR A QUART

Beat the whites of 5 eggs, add ½-lb. of sugar (dissolve sugar in one pint of water), stir well. Add 3 jiggers of Orgat, ¼ jigger of Vanilla, 10 ounces of lemon juice, ¼ jigger of baking soda. Stir well. Shake bottle before using.

2 jiggers of the above and 1 jigger of gin will make a Waldorf Fizz, with Seltzer to fill.

RICKEYS

APPLEJACK RICKEY

Applejack.....1 jigger Grenadine.....1 spoon
Lime.....juice of ½

Crush lime in rickey glass. Add lump of ice, gin, seltzer to fill and serve with spoon.

BACARDI RICKEY

Bacardi.....1 jigger Lime .....½

Crush lime in rickey glass. Add lump of ice, Bacardi, seltzer to fill and serve with spoon.

BRANDY RICKEY

Brandy.....¾ jigger Lime .....½

Crush lime in rickey glass. Add lump of ice, brandy, seltzer to fill and serve with spoon.

CLOUDY SKY

Sloe Gin.....1 jigger Grenadine.....1 spoon
Lemon .....1 spoon Ginger Ale.....to fill

Crush lime in rickey glass. Add lump of ice, gin, Ginger Ale to fill and serve with spoon.

GIN RICKEY

Gin .....1 jigger Lime .....½

Crush lime in rickey glass. Add lump of ice, gin, seltzer to fill and serve with spoon.

RUM RICKEY

Rum .....1 jigger Lime .....½

Crush lime in rickey glass. Add lump of ice, rum, seltzer to fill and serve with spoon.

SLOE GIN RICKEY

Sloe Gin.....1 jigger Lime 1
Sweet Soda.....to fill

Crush lime in rickey glass. Add lump of ice, gin, Sweet Soda to fill and serve with spoon.

WHISKY RICKEY

Whisky.....1 jigger Maraschino .....1 spoon
Lime .....½

Crush lime in rickey glass. Add lump of ice, whisky, seltzer to fill and serve with spoon.

MISCELLANEOUS

In this department appear many favorites of the connoisseur, together with after-dinner beverages, members of the "nog" family and other famous concoctions. Milk punches and a host of other delightful beverages are included. Here, also, will be found many pousse cafes and other Parisian and Continental dainties.

ABSINTHE FRAPPE

Absinthe or substitute.....⅔ jigger
Anisette .....⅓ jigger

Shake for five minutes. For best results serve in chilled 4 ounce glass.

BENEDICTINE BRANDY

Benedictine.....⅔ jigger Cognac.....⅓ jigger

Pour benedictine into pony glass without ice, float cognac over and serve with ice water chaser.

BLACK STRIPE

Rum.....1 jigger Molasses.....2 spoons

Stir well with chopped ice, strain into cocktail glass and serve.

BRACER

Brandy.....1 jigger
Anisette.....2 dashes
Sugar.....1 spoon
Lemon.....1 spoon
Egg.....1 whole

Shake well with chopped ice, strain into goblet glass, add seltzer to fill. Serve with straws.

CUBA LIBRE

Rum.....1 jigger
Lime.....½
Coca Cola.....1 bottle

Serve in Collins glass with two cubes of ice. Stir well and serve with straws.

CREME DE MENTHE FRAPPE

Creme de Menthe.....1 jigger

Serve in sherry wine glass filled with fine ice. Serve with cut straws.

EGG NOG

Brandy.....1 jigger
Milk.....5 jiggers
Sugar.....2 spoons
Rum.....½ jigger
Egg.....1 whole
Nutmeg..... to taste

Shake vigorously with ice, strain into tall glass, grate nutmeg over and serve. (Note—Variations: 1, substitute whisky for brandy; 2, reverse quantities of brandy and rum.)

GIN BUCK

Gin .....2 jiggers
Lime.....juice of ½
Ginger Ale.....to fill

Crush lime in tall highball glass. Add lump of ice, gin and fill with Ginger Ale. Stir well and serve.

FRENCH 75

Dry Gin.....1 jigger
Lime.....juice of 1
Sugar .....1 spoon
Champagne.....1 split

Use 12 ounce glass. First lime, 2 cubes of ice, gin, sugar. Fill with champagne. Stir well; serve with cucumber rind.

HORSE'S NECK (STIFF)

Whisky.....1 jigger
Ice.....2 cubes

Rind of one whole lemon in one long string. Place in a glass with one end hanging over the rim. Add 1 jigger of Whisky. Fill the glass with Ginger Ale. Serve in 12 ounce glass.

HORSE'S NECK

Ginger Ale.....1 bottle
Ice.....3 lumps

Rind of one whole lemon in one long string. Place in a glass with one end hanging over the rim. Fill the glass with Ginger Ale. Serve in large glass.

IRISH ROSE OR EMERALD ISLE

Made the same as Tom Collins, using a couple of dashes of Creme de Menthe which gives it the Corrigan effect.

KING ALPHONSE

Creme de Cocoa ¾ jigger Cream.....¼ jigger

Carefully float cream over liqueur in chilled pousse cafe glass, and serve.

MAMIE TAYLOR

Scotch Whisky..1 jigger Ice.....1 cube
Juice.....one lime

Use 10 ounce glass. Fill with Ginger Ale and serve.

MILK PUNCH

Whisky.....1 jigger Rum .....1 spoon
Milk.....6 ounces Sugar .....2 spoons
Nutmeg.....to taste

Shake vigorously with ice, strain into tall glass, grate nutmeg over and serve with straws. (N.B.—Brandy may be substituted for whisky in this recipe. Also, if room is left in glass, a dash or two of seltzer will prove pleasing.

ORANGE BLOSSOM COOLER

Orange juice....2 jiggers Dry Gin.....1 jigger
Sugar .....1 spoon

Use Tom Collins glass with fine ice. Stir well. Decorate with fruit. Fill glass with Seltzer. Serve with straws.

POUSSE CAFE
(Sky-scraper)

Creme de Vanille (1).....1/5 jigger
Maraschino (2) .....1/5 jigger
Creme de Menthe (3).....1/5 jigger
Charteuse (Yellow) (4)..1/5 jigger
Cognac (5) .....1/5 jigger

Pour carefully, as numbered, into chilled pousse cafe glass, so that ingredients will not mix, and serve with cut straws and ice water chaser. (N.B.—Creme de Cassis may be substituted for Creme de Vanille in this recipe.)

POUSSE L'AMOUR

Grenadine.....4 dashes
Maraschino .....¼ jigger
Egg .....1 yolk
Champagne .....¼ jigger

Place Grenadine in chilled cocktail glass and add egg yolk whole. Add Maraschino, carefully float over with Champagne and serve.

PRAIRIE OYSTER

Brandy.....½ jigger
Catsup.....1 spoon
Vinegar.....2 spoons
Angostura.....1 dash
Worcestershire..2 spoons
Egg .....1 yolk
Red Pepper.....1 pinch

Stir well in short highball glass, drop egg yolk in whole, add red pepper and servce. (N.B.—This recipe is also known as Mountain Oyster. Another version is to omit Brandy and serve with Sherry chaser.)

RAINBOW
(Pousse Americaine)

Raspberry Syrup (1) ..... 1/6 jigger
Maraschino (2) ..... 1/6 jigger
Creme de Vanille (3) ..... 1/6 jigger
Curacao (4) ..... 1/6 jigger
Chartreuse (5) ..... 1/6 jigger
Cognac (6) ..... 1/6 jigger

Pour carefully, as numbered, into chilled pousse cafe glass, so that ingredients will not mix, and serve with cut straws and ice water chaser.

ROCK & RYE

Rye Whisky ..... 1 jigger Rock Candy Sy... 1 spoon

Stir well in chilled whisky glass and serve with ice water chaser.

ROYAL ABSINTHE

Absinthe ..... ½ jigger Maraschino ..... ¼ jigger
Anisette ..... ¼ jigger

Stir well and drip through absinthe dripper into a chilled highball glass. Add dripped water until full, and serve with straws.

RUM & GUM

Rum ..... 1 jigger Gum Syrup ..... 1 spoon

Stir well in whisky glass and serve with ice water chaser.

RUM FLIP

Rum.....1 jigger
Sugar.....1 spoon
Egg.....1 whole
Nutmeg.....to taste

Shake well with ice, strain into small goblet, grate Nutmeg over and serve.

RUM SHAKE

Rum.....1 jigger
Lemon.....1 jigger
Sugar.....2 spoons

Shake well with ice, strain into small goblet and serve.

SHERRY & EGG

Sherry.....1 jigger
Egg.....1 whole
Angostura.....1 dash

Place Angostura in bottom of chilled small goblet. Carefully break egg into it. Pour Sherry over and serve.

SHERRY FLIP

Sherry.....1½ jiggers
Sugar.....1 spoon
Egg.....1 whole
Nutmeg.....to taste

Shake well with ice, strain into small goblet, grate Nutmeg over and serve.

SHANDY GAFF

Ale.....1 split
Ginger Ale.....to fill

Stir ale with ice in tall goblet, add ginger ale to fill and serve with straws.

SHERRY NOGG

Sherry.....2 jiggers
Sugar.....1 spoon
Milk.....6 jiggers
Egg.....1 whole
Nutmeg.....to taste

Shake well with ice, strain into large goblet, add dash of Seltzer, grate Nutmeg over and serve.

WIDOW'S DREAM

Absinthe.....1 jigger
Egg yolk.....float
Cream.....float

Serve in sherry wine glass. Float all of the above ingredients.

SNOWBALL

Use Saucer Bowl Champagne Glass

Fill stem of glass with Green Creme de Menthe, stop with red cherry. Then fill glass ¾ full of cracked ice, add juice of lime and 3 or 4 dashes of orange bitters, garnish with ¼ slice orange on each side, and ½ slice green cherry on each of the other sides. Then fill glass with shaved ice, piling the ice very high in the glass in order that it looks like a snowball. Color the ice with about ¾ jigger Sloe Gin, place a green cherry on top and serve with two short straws.

STINGER

Brandy.....½ jigger
White Creme de Menthe....½ jigger

Serve in frapped sherry wine glass filled with fine ice, pouring White Creme de Menthe first, adding the Brandy on top. Serve with cut straws.

STINGER No. 2

Brandy ..... ⅔ jigger
White Creme de Menthe.... ⅓ jigger

Shake well with ice, strain into chilled cocktail glass and serve.

STONE WALL

Whisky..... 1 jigger
Sugar ..... 1 spoon
Lemon..... 1 spoon

Stir well with ice and strain into small goblet. Add lump of ice, seltzer to fill and serve with straws.

SUISSESSE

Absinthe..... ¾ jigger
Anisette ..... 1 spoon
Egg..... all of white

Shake until frost appears on shaker. Serve in chilled small goblet.

WARD 8, LONG

Rye whisky ..... 1 jigger
Grenadine..... 2 spoons
Lemon..... 2 spoons
Orange ..... 3 spoons

Shake well in ice. Strain into 10 ounce glass. Garnish with slice of Lime. Fill with Seltzer. Add large lump of ice.

WHISKY AND GUM

Whisky..... 1 jigger
Syrup ..... 1 spoon

Stir well in whisky glass and serve with ice water chaser.

WHISKY FLIP

Whisky.....1 jigger
Sugar.....1 spoon
Egg.....1 whole
Nutmeg.....to taste

Shake well with ice, strain into small goblet, grate nutmeg over and serve.

WHISKY SOUR

Whisky.....1 jigger
Lemon juice.....1 jigger
Sugar.....1 spoon
Rum.....1 dash

Shake well in chopped ice; serve in 4 ounce stem glass. Serve with fruit, if desired.

WHISKY SHAKE

Whisky.....1 jigger
Lemon.....1 jigger
Sugar.....2 spoons

Shake well with ice, strain into small goblet and serve.

WHITE PLUSH

Whisky.....1 jigger
Sugar.....1 spoon
Milk.....1½ jiggers
Nutmeg.....to taste

Shake well with ice, strain into small goblet, grate Nutmeg over and serve.

ALE SANGAREE

Ale.....to fill
Sugar.....2 spoons
Nutmeg.....to taste

Stir well with ice in tall highball glass. Fill with Ale, stir gently, grate Nutmeg over and serve.

BEER SANGAREE

Beer.....to fill
Sugar.....1 spoon
Nutmeg.....to taste

Stir well with ice in highball glass. Add Beer to fill, grate Nutmeg over and serve.

GIN SANGAREE

Gin.....1 jigger
Sugar.....2 spoons
Nutmeg.....to taste

Stir well with ice in highball glass. Fill with ice water, grate Nutmeg over and serve.

SHERRY SANGAREE

Sherry.....2 jiggers
Sugar.....2 spoons
Nutmeg.....to taste

Stir well with ice in highball glass. Fill with ice water, grate Nutmeg over and serve.

WHISKY SANGAREE

Whisky.....1 jigger
Sugar.....2 spoons
Nutmeg.....to taste

Stir well with ice in highball glass. Fill with ice water, grate Nutmeg over and serve.

WHISKY SLING

Whisky.....1 jigger
Sugar.....1 spoon
Lemon.....1 spoon
Nutmeg.....to taste
Seltzer.....to fill

Stir well with ice and strain into highball glass. Add cracked ice, Seltzer to fill, grate Nutmeg over and serve.

GIN SLING WITH LEMON

Cut one-half of Lemon, mold it in eight-ounce glass with 1 spoon of sugar. Add ice, one whisky glass of Gin and pour in Soda or Ginger Ale. Serve.

SINGAPORE GIN SLING

Sloe Gin	1 jigger	Lime	½
Cherry brandy	½ jigger	Angostura	1 drop
Lemon juice	1 jigger	Sugar	1 spoon

Use 10 ounce glass. First Lemon, 2 cubes of ice; Sugar, Lime, Gin, Cherry Brandy. Stir well with spoon; garnish and serve with straws.

TEQUILA SUNRISE

Tequila	1 jigger	Lemon Juice	½ jigger
Cream deCassis	¼ jigger	Sugar	1 spoon

Use 10 ounce glass. First lemon, 2 cubes of ice, Tequila, sugar and seltzer. Stir well, then pour Cream de Cassis in glass. Do not stir. Serve with straws.

VELVET

Guinness Stout	1 pint	Champagne	1 pint

Serve in pitcher, pouring the Stout first very slowly over large chunk of ice; pour Champagne last; stir lightly, and serve in 5 ounce stem glasses.

TOM & JERRY BATTER

12 Eggs

(Use Punch Bowl for Mixture)

Use eggs according to quantity; before using eggs be careful to have them fresh and cold; take two bowls, break the eggs very carefully without mixing yolks with whites; have whites in separate bowl; take egg beater and beat the whites in such a manner that it becomes a stiff froth; break yolks with large spoon; add bar sugar until batter is very heavy and stir well; then add white of eggs which you have beaten well; add 1 tablespoon of baking soda; 1 ounce vanilla extract. Stir mixture occasionally. (To serve, follow instructions below.)

TOM & JERRY

To serve, put into a Tom and Jerry mug two tablespoonsfull of Mixture and one drink of Rum and Brandy mixed. Fill the mug with hot milk or water. Stir, or pour from one mug to the other two or three times; grate Nutmeg on top. Serve.

INDIVIDUAL PUNCHES AND COBBLERS

This particular class of beverages is best suited for serving in the afternoon or warm evenings. They are popularly known as "Thrist Quenchers."

Any of the recipes given herein may be enlarged into a party beverage by increasing each ingredient in proportion to the number of guests to be served.

BACARDI PUNCH

Bacardi.....1 jigger
Grenadine.....½ jigger
Curacao .....½ jigger
Pineapple.....½ jigger
Lime.....juice of ½

Stir in goblet or stem glass with ice; add sections of sliced orange and serve with straws.

BRANDY COBBLER

Brandy.....1 jigger
Lemon .....1 jigger
Curacao .....1 spoon
Sugar .....1 spoon

Stir in goblet or steam glass with ice; add sections of sliced orange and serve with straws.

BRANDY PUNCH

Brandy.....1 jigger
Rum .....1 dash
Sugar .....1 spoon
Lemon .....1 jigger

Stir in goblet or stem glass with ice; add sections of sliced orange and serve with straws.

CHAMPAGNE COBBLER

Champagne .....2 jiggers Sugar .....1 spoon

Stir in goblet or stem glass with ice; add sections of sliced orange and serve with straws.

CHAMPAGNE PUNCH

Curacao .....½ jigger Champagne .....to fill
Lemon .....1 spoon Sugar .....1 spoon

Use large goblet. Mix lemon with syrup, add lump of ice and curacao. Stir well. Fill with champagne; stir gently; decorate and serve with straws.

CLARET COBBLER

Claret .....to fill Sugar .....1 spoon

Use 6 ounce goblet half full of ice. Add sugar, claret to fill; decorate with sliced orange, pineapple and Maraschino cherry and serve with straws.

COFFEE COBBLER

Brandy.....1 jigger Port .....½ jigger
Sugar .....1 spoon

Stir well with ice in goblet glass. Twist lemon peel over and serve with straws.

GIN DAISY

Gin .....1 jigger Absinthe .....3 dashes
Lemon .....1 spoon Sugar .....1 spoon

Stir well with ice in goblet. Fill with Seltzer and serve with straws.

PICON PUNCH

Amer. Picon.....1 jigger
Lime.....juice of 1
Grenadine.....2 spoons

Stir well with ice in goblet. Add one-half Lime; Seltzer to fill and serve with straws.

PLANTER'S PUNCH

Rum .....1 jigger
Lime.....juice of 1
Bitters.....1 dash
Sugar .....1 spoon

Use 5 ounce tumbler with cubed ice. Spoon the ingredients. Fill with seltzer. Decorate with fruit, adding one dash of Curacao. Serve with straws.

PISCO PUNCH
A Drink You Should Know About

It was first introduced in America by Pisco John. Pisco John's was in San Francisco at Montgomery and Jackson Street. The drink is potent. John, allowing but two drinks to a customer.

PISCO PUNCH

Peruvian Brandy 1 jigger
Fr. Vermouth..¼ jigger
Grape Fr. Juice ½ jigger
Gum Syrup .....1 dash
Orange Bitters....3 drops

Stir well in cube ice; serve in chilled 3½ ounce cocktail glass with piece of pineapple.

PISCO PUNCH No. 2

Peruvian Brandy 1 jigger
Fr. Vermouth..½ jigger
Orange Bitters....3 drops

Stir well in cube ice; serve in chilled 3 ounce cocktail glass with piece of pineapple.

ROMAN PUNCH

Cognac .....1 jigger
Raspberry syrup 1 spoon
Lemon juice.....1 jigger
Curacao .....1 spoon
Rum.....2 dashes
Sugar .....1 spoon

Stir well with ice in 6 ounce stem glass. Decorate with fruit and serve with straws.

RUM COBBLER

Rum .....1 jigger
Sugar .....1 spoon
Pineapple.....1 spoon
Bacardi..... 1spoon

Stir well with ice in goblet. Twist lemon peel over and serve with straws.

RUM PUNCH

Rum.....1 jigger
Lemon Juice .....1 jigger
Curacao .....1 dash
Sugar .....1 spoon

Stir well with ice in goblet. Decorate with fruit and serve with straws.

SHERRY COBBLER

Sherry.....1½ jiggers
Sugar .....1 spoon
Port.....1 spoon
Curacao .....1 spoon

Stir Sherry and Curacoa well with ice in goblet. Dash Port over and serve with straws.

SHERRY PUNCH

Sherry.....2 jiggers
Sugar.....1 spoon
Lemon Juice.....1 spoon
Seltzer.....few dashes

Stir well with ice and strain into goblet. Add few dashes of seltzer, decorate with fruit and serve with straws.

WHISKY COBBLER

Whisky.....1 jigger
Sugar.....1 spoon

Stir whisky with ice and sugar in goblet until chilled. Twist lemon peel over, decorate with fruit and serve with straws.

WHISKY DAISY

Whisky.....1 jigger
Lemon Juice.....1 spoon
Absinthe.....3 dashes
Sugar.....1 spoon
Seltzer.....to fill

Shake well with cracked ice. Serve in goblet with same ice. Add seltzer to fill and serve with straws.

WHISKY PUNCH

Whisky.....1 jigger
Rum.....1 dash
Sugar.....1 spoon
Lemon Juice.....1 jigger

Stir well with ice in goblet. Add seltzer to fill, decorate with small pieces of pineapple and orange. Serve with straws.

WHITE WINE PUNCH

White Wine....1½ jigger
Lemon Juice.....1 spoon
Arrack.....½ jigger
Sugar.....1 spoon
Seltzer.....to fill

Stir well with ice in goblet. Add lump of ice, seltzer to fill, decorate with small pieces of pineapple and orange. Serve with straws.

JULEPS

This popular beverage had its inception in the Southland. It is a punch or cooler in character, but since its origination has become so popular it now deserves a classification of its own.

A properly prepared Julep will have the glass well "frosted." To accomplish this, fill the glass with shaved ice and stir slowly until the frost appears upon the outside surface. Then drain out the excess water, refill with shaved ice and prepare the beverage. "Frosting" may be hastened by wrapping the glass in a clean, dry towel.

Mint sprigs are the characteristic ingredient of this beverage. They may be crushed or not crushed. Most recipes call for bruising. Many connoisseurs prefer it not crushed, the preference of the guests may well be sought before preparing. Under either method fresh mint should be embedded in the ice at frequent intervals and a Maraschino or green cherry, together with flakes of orange, added for decoration. Straws should be served. Glasses should be the low-base (10 ounce) tumbler, with flared rim (Julep glasses).

BRANDY JULEP

Brandy	1 jigger	Rum	1 dash
Mint	4 sprigs	Sugar	1 spoon

Muddle 2 sprigs of mint with sugar and jigger of water in 10 ounce glass. Fill glass with fine ice, add brandy. Stir with spoon, float rum, decorate with 2 sprigs of mint and cherries, green and red. Serve with straws.

CHAMPAGNE JULEP

Champagne .....to fill
Sugar .....1 spoon
Mint.....4 sprigs

Muddle 2 sprigs of mint with sugar and jigger of water in 10 ounce glass. Fill glass with fine ice, add Champagne. Stir with spoon, decorate with 2 sprigs of mint and cherries, green and red. Serve with straws.

GIN JULEP

Gin .....1 jigger
Lemon.....1 spoon
Mint.....4 sprigs
Sugar .....1 spoon

Muddle 2 sprigs of mint with sugar and jigger of water in 10 ounce glass. Fill glass with fine ice, add gin. Stir with spoon, decorate with 2 sprigs of mint and cherries, green and red. Serve with straws.

MINT JULEP

Bourbon whisky 1 jigger
Sugar .....1 spoon
Rum .....1 dash
Mint.....4 sprigs

Muddle 2 sprigs of mint with sugar and jigger of water in 10 ounce glass. Fill glass with fine ice, add whisky. Stir with spoon, float rum, decorate with 2 sprigs of mint and cherries, green and red. Serve with straws.

RUM JULEP

Rum .....1 jigger
Sugar .....1 spoon
Absinthe.....½ jigger
Mint .....4 sprigs

Muddle 2 sprigs of mint with sugar and jigger of water in 10 ounce glass. Fill glass with fine ice, add rum. Stir with spoon, float absinthe, decorate with 2 sprigs of mint and cherries, green and red. Serve with straws.

HOT BEVERAGES

TODDIES, PUNCHES, ETC.

Hot beverages are particularly well adapted to cold, wintry weather, to prevent colds, by restoring bodily temperature after becoming damp, to induce sleep and for persons threatened with chill, etc. They cover a wide range, but a few general suggestions will not come amiss.

Water or milk, where called for, should be at the point of boiling. Protect glassware with a silver spoon. Most hot beverages are heavily spiced, but this is largely at the discretion of the mixer.

Tall highball glasses (8 ounce) are proper for serving, except where otherwise noted.

Many connoisseurs prefer the use of strained honey, instead of sugar, in hot beverages.

BLUE BLAZE OR BURNED BRANDY

Brandy.....1 jigger Sugar.....2 cubes
Hot Coffee.....1 cup

Place sugar in small saucer, pour Brandy over and set on fire. Stir while burning and when sugar is entirely melted serve in cup or old fashioned whisky glass with spoon.

CAFE ROYAL

Brandy.....1 spoon
Sugar.....1 cube
Hot Coffee.....1 cup

Place sugar in large spoon and pour Brandy over it. When sugar is dissolved, add to coffee. Stir well and serve with spoon.

HOT EGG NOG

Brandy.....1 jigger
Sugar.....2 spoons
Hot Milk.....to fill
Rum.....1 spoon
Egg.....1 whole
Nutmeg.....to taste

Beat egg into froth, stir in sugar and brandy. Slowly stir in hot milk to fill and add rum over top. Grate nutmeg over and serve with spoon.

HOT MILK PUNCH

Brandy.....1½ jiggers
Sugar.....2 spoons
Rum.....1 spoon
Nutmeg.....to taste
Hot Milk.....to fill

Stir all in tall highball glass, grate nutmeg over and serve with spoon. (N. B.—Whisky may be substituted for Brandy in this recipe.)

HOT WHISKY PUNCH

Sugar.....1 cube
Lemon.....1 slice
Whisky.....1 jigger
Spice.....to taste
Hot Water.....to fill

Stir in small goblet and serve.

HOT RUM PUNCH

Same as Whisky Punch, using Rum instead.

TROPICAL DRINKS

They are very delicious and are always served very cold. Most all the drinks are served frappe. The drinks are confined to the Hawaiian or tropical places. They are all individual house drinks. The bases are Gin, Brandies and Rums. The fruit extracts and syrups used are Papaya, Pineapple, Lemon, Orange, Lime, Passion Fruit Juice and Sugar, which plays an important part.

The Cocktails are served in large fancy cocktail glasses filled with fine ice, using cut straws in serving. Garnish all drinks well. Drinks are served in long tube-shaped glasses. The ice can be made to stand all around the outside of the glass by using a metal cuff which is 5 inches tall and 12 inches in circumference, and opening on both ends. Place glass in center of ring or cuff, and pack cuff with fresh ground ice, let stand 2 minutes, pour your drink in the glass; then remove the cuff and the ice will stand. The drink is served in an iced dish.

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